



Department of Public Health and Social Services
Division of Environmental Health
Food Establishment Inspection Report

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Imminent Health Hazard

Page 1 of

Establishment Name: Shogun

Permit Holder:

MSJ Corporation

Inspection Date: 3/26/18

Sanitary Permit No.: 170002067

Location: Lot 5142-1-2 Unit Nos. 104 & 105, Manhattan Plaza, Tumon, Guam

Time In: 1:00 Time Out: 2:30 Establishment Type: Restaurant Area Number: 5 Phone Number: 649-0117

Inspection Reason: Follow-up Follow-up Grade: A Rating: 0

No. of Risk Factor/Intervention Violations: 0 Follow-up: No Risk category:

No. of Repeat Risk Factor/Intervention Violations: Follow-up Date: 3

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Select designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark 'X' in appropriate box for COS and/or R.
IN = In compliance **OUT** = Not in compliance **N/O** = Not observed **N/A** = Not applicable **COS** = Corrected on-site during inspection
R = Repeat violation **PTS** = Demerit points

Compliance Status			COS	R	PTS
Supervision					
1		Person in charge present, demonstrates knowledge, and performs duties			6
Employee Health					
2	In	Management awareness; policy present			6
3		Proper use of reporting, restriction, and exclusion			6
Good Hygienic Practices					
4		Proper eating, tasting, drinking, betelnut, or tobacco use			6
5		No discharge from eyes, nose, and mouth			6
Preventing Contamination by Hands					
6	In	Hands clean and properly washed			6
7		No bare hand contact with ready-to-eat foods or approved alternate method properly followed			6
8		Adequate handwashing facilities supplied and accessible			6
Approved Source					
9		Food obtained from approved source			6
10		Food received at proper temperature			6
11		Food in good condition, safe, and unadulterated			6
12		Required records available: shellstock tags, parasite destruction			6

Compliance Status			COS	R	PTS
Potentially Hazardous Food (TCS Food)					
16		Proper cooking time and temperatures			6
17		Proper reheating procedures for hot			6
18		Proper cooling time and temperatures			6
19		Proper hot holding temperatures			6
20		Proper cold holding temperatures			6
21		Proper date marking and disposition			6
Consumer Advisory					
22	IN	Consumer Advisory provided for raw or undercooked foods			6
Highly Susceptible Populations					
23		Pasteurized foods used; prohibited foods not offered			6
Chemical					
24		Food additives: approved and properly used			6
25		Toxic substances properly identified, stored, used			6

Person in Charge (Print and Sign) Sun Hee Kim

Sun Hee Kim Date: 3/26/2018

DEH Inspector (Print and Sign) Leilani Navarro

Leilani Navarro 3/26/2018

Secondary Inspector: Vener Raymundo

Vener Raymundo 3/26/2018

Tertiary Inspector:

3/26/2018



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Protection from Contamination

13		Food separated and protected		6
14	IN	Food contact surfaces: cleaned and sanitized		6
15		Proper disposition of returned, previously served, reconditioned, and unsafe food		6

Conformance with Approved Procedures

26		Compliance with variance, specialized process, and HACCP plan		6
Risk Factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.				

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark box if numbered item is not in compliance and/or if COS and/or R. **COS** = Corrected on-site during inspection **R** = Repeat violation **PTS** = Demerit

Compliance Status	COS	R	PTS
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Safe Food and Water

27		Pasteurized eggs used where required		1
28		Water and ice from approved source		2
29		Variance obtained for specialized processing methods		1

Food Temperature Control

30		Proper cooling methods used; adequate equipment for temperature control		1
31		Plant food properly cooked for hot holding		1
32		Approved thawing methods used		1
33	In	Thermometer provided and accurate		1

Food Identification

34		Food properly labeled; original container		1
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Prevention of Food Contamination

35	In	Insects, rodents, and animals not present		2
36		Contamination prevented during food preparation, storage & display		1
37		Personal cleanliness		1
38		Wiping cloths: properly used and stored		1
39		Washing fruits and vegetables		1

I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.

Compliance Status	COS	R	PTS
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Proper Use of Utensils

40		In-use utensils: properly stored		1
41		Utensils, equipment and linens: properly stored, dried, handled		1
42		Single-use/single-service articles: properly stored, used		1
43		Gloves used properly		1

Utensils, Equipment and Vending

44		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		1
45	In	Warewashing facilities: installed, maintained, used; test strips		1
46	In	Nonfood-contact surfaces clean		1

Physical Facilities

47		Hot & cold water available, adequate pressure		2
48		Plumbing installed; proper backflow devices		2
49		Sewage and wastewater properly disposed		2
50		Toilet facilities: properly constructed, supplied, & cleaned		2
51		Garbage/refuse properly disposed; facilities maintained		2
52	In	Physical facilities installed, maintained, and clean		1
53		Adequate ventilation and lighting; designated areas use		1

Documents and Placards

54		Sanitary Permit, Health Certificates		2
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Person in Charge (Print and Sign) Sun Hee Kim

DEH Inspector (Print and Sign) Leilani Navarro

Secondary Inspector: Vener Raymundo

Tertiary Inspector:

Sun Hee Kim Date: 3/26/2018

Leilani Navarro 3/26/2018

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shall be taken.

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Sanitary Permit, Health Certificates

2

TEMPERATURE OBSERVATIONS

Item/Location

Temperature (oF)

Item/Location

Temperature (oF)

Raw shelled egg / upright chiller

40.0

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
	A follow-up inspection was conducted today for previous inspection dated 03/15/18, which resulted in a grade/rating of 24/C. All previous violations of Items No. 2, 6, 14, 22, 33, 35, 45, 46, and 52 were corrected, and no new violations were observed. No live pest activity was observed during this inspection. PIC provided reports from their primary pest control provider that indicated no pest activity was observed for four consecutive days (see attached).	
	PIC was reminded to continue implementing Integrated Pest Management to control pests, and to clean and sanitize all equipment and utensils after each pest control service has been conducted.	
	Retrieved Notice of Closure placard. Posted "A" Placard No. 02128. The Sanitary Permit shall be reinstated after payment of \$100 fee to DPHSS. Discussed this report with PIC, Sun Hee Kim.	

Person in Charge (Print and Sign) Sun Hee Kim

Sun Hee Kim Date:

3/26/2018

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